

# **VARNIER-FANNIERE**

\$104.06\*

\* Suggested retail price

Champagne VARNIER FANNIERE Grand Cru

# Grand cru Jean Fannière Origine

	Product code	377234
àidi	Format	6x750ml
<b>III</b>	Listing type	Speculative
Lo	Status	Available
	Type of product	Sparkling wine
	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
9	Region	Champagne
9	Subregion	Côte des Blancs
	Appellation	Champagne
	Classification	Grand cru
##*	Varietal(s)	Chardonnay 100 %
<b>3</b>	Colour	White

## **ABOUT THIS WINERY**

Varnier-Fannière's vineyard holdings are tiny, just 4 hectares of exclusively Grand Cru vineyards in Avize, Oger, Oiry and Cramant. Annual production is 3000 cases in total! Winemaking is artisanal and old-fashioned, including full malolactic fermentations and the back- straining operation of an old Coquard press. Interestingly, the wines are bottled at about 10-15% less pressure than most producers.

### **PRODUCT NOTES**

The "Grand Cru" vines used in the past are still being used today to produce this wine — they are all over 50 years of age. The sugar content is "Extra Brut" (only 3 g/l) and allows the wine to express the elegance and minerality of Avize, Oger and Cramant soils.

#### **PRODUCTION NOTES**

This wine is dedicated to the grand-father, Jean FANNIÈRE, who had decided to stop selling his grapes in the 1950's to produce his own Champagne. Made in the "old-fashioned way", this wine will be delivered to you in a white wooden case, just like Jean used to do it in the old days.



- 92 Points -Jeb Dunnuck